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St. Louis, MO 63143 USA
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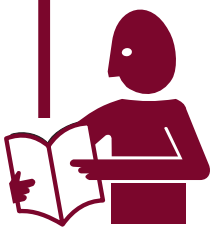
SUPPLEMENTAL OWNERS MANUAL

VENTILATOR HOOD SECTION

FRYER MODELS

WVAE-30F
WVPE-30F
WVAE-55F
WVAE-55FS

Includes
INSTALLATION
USE & CARE
EXPLODED VIEW
PARTS LIST
WIRING DIAGRAM



IMPORTANT: DO NOT DISCARD THIS MANUAL

This manual is considered to be part of the appliance and is to be given to the OWNER or MANAGER of the restaurant, or to the person responsible for TRAINING OPERATORS of this appliance. Additional manuals are available from your WELLS DEALER.

THIS MANUAL MUST BE READ AND UNDERSTOOD BY ALL PERSONS USING OR INSTALLING THIS APPLIANCE. Contact your WELLS DEALER if you have any questions concerning installation, operation or maintenance of this equipment.

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LIMITED WARRANTY STATEMENT

Unless otherwise specified, all commercial cooking equipment manufactured by WELLS BLOOMFIELD, LLC is warranted against defects in materials and workmanship for a period of one year from the date of original installation or 18 months from the date of shipment from our factory, whichever comes first, and is for the benefit of the original purchaser only.

THIS WARRANTY IS THE COMPLETE AND ONLY WARRANTY, EXPRESSED OR IMPLIED IN LAW OR IN FACT, INCLUDING BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE, AND/OR FOR DIRECT, INDIRECT OR CONSEQUENTIAL DAMAGES IN CONNECTION WITH WELLS BLOOMFIELD PRODUCTS.

This warranty is void if it is determined that, upon inspection by an authorized service agency, the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God. It also does not apply if the serial nameplate has been removed, or if service is performed by unauthorized personnel. The prices charged by Wells Bloomfield for its products are based upon the limitations in this warranty. Seller's obligation under this warranty is limited to the repair of defects without charge by a Wells Bloomfield factory authorized service agency or one of its sub-service agencies. This service will be provided on customer's premises for non-portable models. Portable models (a device with a cord and plug) must be taken or shipped to the closest authorized service agency, transportation charges prepaid, for service. In addition to restrictions contained in this warranty, specific limitations are shown in the Service Policy and Procedure Guide. Wells Bloomfield authorized service agencies are located in principal cities. This warranty is valid in the United States and Canada and void elsewhere. Please consult your classified telephone directory, your foodservice equipment dealer or contact:

Wells Bloomfield, LLC
10 Sunnen Dr., P.O.Box 430129 St. Louis MO 63143 USA
phone (314) 781-2777 or fax (314) 781-2714

for information and other details concerning warranty.

SERVICE POLICY AND PROCEDURE GUIDE and ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting of safety thermostats, circuit breakers, over load protectors, and/or fuse replacements are **not** covered by this warranty unless warranted conditions are the cause.
2. All problems due to operation at **voltages or phase other than specified on equipment nameplates** are **not** covered by this warranty. Conversion to correct voltage and/or phase must be the customer's responsibility.
3. All problems due to **electrical connections not made in accordance with electrical code requirements and wiring diagrams** supplied with the equipment are **not** covered by this warranty.
4. Replacement of items **subject to normal wear**, to include such items as knobs, light bulbs; and, normal maintenance functions including adjustments of thermostats, adjustment of micro switches and replacement of fuses and indicating lights are **not** covered by warranty.
5. Damage to electrical cords and/or plug due to exposure to excessive heat are **not** covered by this warranty.
6. Full use, care, and maintenance instructions supplied with each machine. Noted maintenance and preventative maintenance items, such as servicing and cleaning schedules, are customer responsibility. Those miscellaneous adjustments noted are customer responsibility. Proper attention to preventative maintenance and scheduled maintenance procedures will prolong the life of the appliance.
7. Travel mileage is limited to **sixty (60) miles** from an Authorized Service Agency or one of its sub-service agencies.
8. All labor shall be performed during regular working hours. Overtime premium will be charged to the buyer.
9. All genuine Wells replacement parts are warranted for ninety (90) days from date of purchase on non-warranty equipment. This parts warranty is limited only to replacement of the defective part(s). **Any** use of **non-genuine** Wells parts completely **voids any warranty.**
10. Installation, labor, and job check-outs are **not** considered warranty and are thus **not** covered by this warranty.
11. Charges incurred by delays, waiting time or operating restrictions that hinder the service technician's ability to perform service are **not** covered by warranty. This includes institutional and correctional facilities.

SHIPPING DAMAGE CLAIM PROCEDURE

NOTE: For your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of this shipment, the transportation company assumes full responsibility for its safe delivery.

IF SHIPMENT ARRIVES DAMAGED:

1. **VISIBLE LOSS OR DAMAGE:** Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.
2. **FILE CLAIM FOR DAMAGE IMMEDIATELY:** Regardless of the extent of the damage.
3. **CONCEALED LOSS OR DAMAGE:** if damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and file "CONCEALED DAMAGE" claim with them. This should be done within fifteen (15) days from the date the delivery was made to you. Be sure to retain the container for inspection.

Wells Bloomfield cannot assume liability for damage or loss incurred in transit. We will, however, at your request, supply you with the necessary documents to support your claim.

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INTRODUCTION

Thank You for purchasing this Wells Bloomfield appliance.

Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

This supplemental manual contains information and instructions pertinent to the hood section of this ventless appliance, and to its use and care.

For information regarding the fryer section, please refer to the associated fryer owners manual.

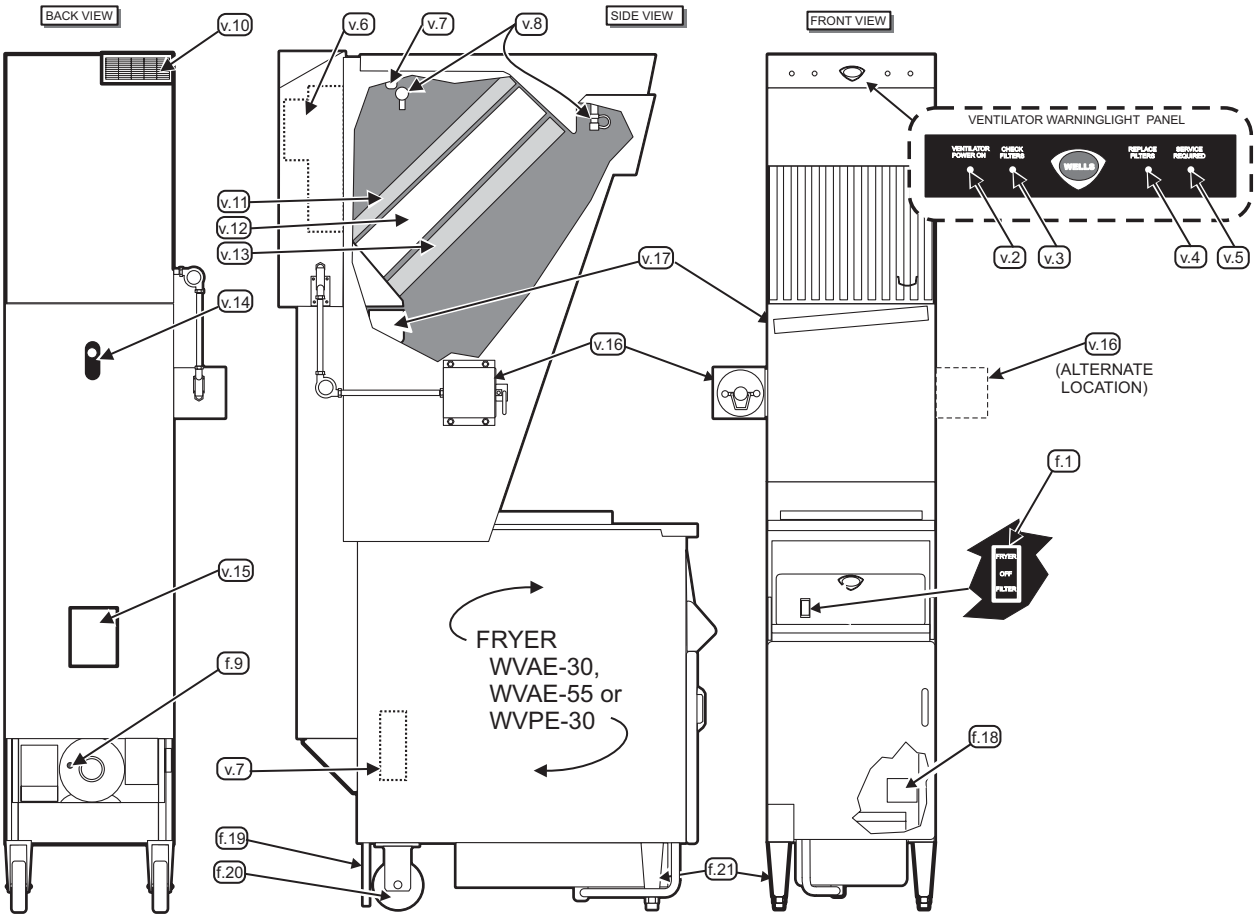
DIMENSIONS

MODEL	WIDE	DEEP	HIGH
ALL	15.8” (402 mm) 20” (508 mm) including manual pull station	43.7” (1110 mm)	76.4” (1941 mm)

ELECTRICAL SPECIFICATIONS

MODEL	VOLTS	WATTS	AMPS
WFAE-30F **WVPE-30F**	208 1ø	9,000	43.3
	240 1ø	9,000	37.5
	208 3ø	9,000	25.0 (L1, L2, L3)
	240 3ø	9,000	22.0 (L1, L2, L3)
WVAE-30F EU **WVPE-30F EU**	308-415V	9,300	15.0 (L1) 13.0 (L2 & L3) 3 (N)
WVAE-55F **WVAE-55FS**	208 3ø	17,000	47.8 (L1, L2, L3)
	240 3ø	17,000	41.0 (L1, L2, L3)
WVAE-55F EU **WVAE-55FS EU**	380-415V	17,400	26.0 (L1) 24.0 (L2 & L3) 3 (N)

FEATURES & OPERATING CONTROLS



NOTE: Items beginning with "f. …" are part of the FRYER
Items beginning with "v. ..." are part of the VENTILATOR

FEATURES & OPERATING CONTROLS (continued)

ITEM	DESCRIPTION	FUNCTION
f.1	POWER SWITCH *(FILTER-OFF-FRYER)*	*FRYER* position energizes VENTILATOR POWER LIGHT and BLOWER. If, within 10 seconds, there is sufficient airflow for proper operation, POWER LIGHT will remain *ON* and fryer will operate.
v.2	*VENTILATOR POWER* LIGHT (green)	Glows when FRYER POWER SWITCH in pressed to *FRYER* and adequate airflow has been proven.
v.3	*CHECK FILTERS* LIGHT (amber)	Glows when GREASE BAFFLE and/or HEPA FILTER are not properly installed. When this light is lit, fryer is disabled.
v.4	*REPLACE FILTERS* LIGHT (amber)	Glows if either CHARCOAL FILTER or HEPA FILTER are due for replacement. Fryer will continue to operate, but filters must be changed in a timely manner before they clog and disable the fryer.
v.5	*SERVICE REQUIRED* LIGHT (red)	Glows when there is insufficient airflow for proper operation (either CHARCOAL FILTER or HEPA FILTER, or both, plugged). When this light is lit, fryer is disabled.
v.6	VENTILATOR BLOWER	Provides ventilation airflow.
v.7	FUSIBLE LINK LOCATION	FUSIBLE LINKS provide fire protection by melting at a pre-set temperature and activating the fire suppression system.
v.8	FIRE SUPPRESSION NOZZLE(S)	Disperse the fire suppression media.
f.9	FILTER PUMP MOTOR OVERLOAD RESET	Provides over-temperature protection for the FILTER PUMP MOTOR. Reset manually by pressing the red button.
v.10	VENTILATOR EXHAUST COLLAR	Ventilator discharge. DO NOT BLOCK. Contains fire damper with pre-installed 285ºF (141ºC) fusible link.
v.11 **v.12** **v.13**	CHARCOAL FILTER HEPA AIR FILTER GREASE BAFFLE	See page 10.
v.14	ANSUL® SYSTEM STATUS INDICATOR	Indicates status of Ansul® fire suppression system (i.e. *COCKED* or *FIRED*).
v.15	ACCESS TO AUTOLIFT MOTOR	On fryers with automatic basket lifting device (WVAE-series) allows servicing of lift mechanism.
v.16	MANUAL PULL STATION	Allows manual discharge of fire suppression system. Shown on left side, may also be mounted on right side. IMPORTANT: PULL STATION must be field installed by an ANSUL® technician.
v.17	GREASE CUP	Catches drippings from GREASE BAFFLE.
f.18	DRIP PAN	Catches any liquid draining from top of fryer section.
f.19	STABILIZER	Prevents unit from tipping backwards.
f.20	RIGID (REAR) CASTERS	Allows unit to be easily positioned by slightly lifting front of unit.
IMPORTANT If a remote pull station is installed, both rear casters must be replaced with fixed legs in order to deter movement of unit. MOVING AN APPLIANCE EQUIPPED WITH A REMOTE PULL STATION WILL DISCHARGE THE FIRE SUPPRESSION SYSTEM.		
f.21	FIXED (FRONT) LEGS	Allows the unit to be leveled.

PRECAUTIONS AND GENERAL INFORMATION

WARNING:
SHOCK HAZARD

All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician.
DO NOT open any access panel which requires the use of tools. Failure to follow this warning can result in severe electrical shock.

CAUTION:
RISK OF DAMAGE

DO NOT connect or energize this appliance until all installation instructions are read and followed. Damage to the appliance will result if these instructions are not followed.

CAUTION:
HOT SURFACE

Exposed surfaces can be hot to the touch and may cause burns.

IMPORTANT:
The fryer is disabled when the filters are plugged to the point of insufficient airflow for proper operation. Also, the fryer is disabled if either the HEPA filter or grease baffle is removed.
It is the responsibility of the store management to maintain sufficient spares of HEPA air filters to avoid prolonged shutdown of the fryer when this filter is expended. Charcoal and HEPA air filters cannot be cleaned.
Wells Bloomfield assumes no liability for loss of business due to filter related shutdown.

This ventilator hood is part of an engineered system and is intended for use in commercial establishments only.

This ventilator and attendant fryer are intended to prepare food for human consumption. No other use is recommended or authorized by the manufacturer or its agents.

Operators of this appliance must be familiar with the appliance use, limitations and associated restrictions. Operating instructions must be read and understood by all persons using or installing this appliance.

This ventilator hood system is designed to reduce odor emissions, but will not completely eliminate all cooking odors. Air exchange rates at the installation site must comply with the requirements of the local jurisdictional authority. To ensure that odors do not accumulate, recommended minimum air exchange is 400 cfm into *and out of* the site.

Cleanliness of this appliance is essential to good sanitation. Read and follow all included cleaning instructions and schedules to ensure the safety of the food product.

Disconnect this appliance from electrical power before performing any maintenance or servicing.

This appliance is not jet stream approved. Do not direct water jet or steam jet at this appliance, or at any control panel or wiring. Do not splash or pour water on, in or over any controls, control panel or wiring. Do not wash floor around this appliance with water or steam jet. Do not attempt to wash charcoal or HEPA air filters. Water will cause their immediate failure and disable the fryer.

Exposed surfaces of this appliance can be hot to the touch and may cause burns.

Cooking oil will be very hot when in use. Contact will cause severe injury. Wear appropriate heat protective apron and gloves when using this fryer.

Do not operate this appliance if the control panel is damaged. Do not operate solid state versions of this appliance if the keypad section of the control panel is torn or broken. Call your Authorized Wells Service Agent for service.

Avoid storing flammable or combustible materials in, on or near the appliance.

The technical content of this manual, including any wiring diagrams, schematics, parts breakdown illustrations and/or adjustment procedures, is intended for use by qualified technical personnel.

Any procedure which requires the use of tools must be performed by a qualified technician.

This manual is considered to be a permanent part of the appliance. This manual and all supplied instructions, diagrams, schematics, parts breakdown illustrations, notices and labels must remain with the appliance if it is sold or moved to another location.

This appliance is made in the USA. Unless otherwise noted, this appliance has American sizes on all hardware.

AGENCY LISTING INFORMATION

This appliance conforms to NSF Standard 4 for sanitation only if installed in accordance with the supplied *Installation Instructions* and maintained according to the instructions in this manual.

This appliance is and Listed under UL File E146882.

NSF STD 4

E146882

E146882

INSTALLATION

UNPACKING & INSPECTION

Carefully remove the appliance from the carton. Remove all protective plastic film, packing materials and accessories from the appliance before connecting electrical power or otherwise performing any installation procedure.

Carefully read all instructions in this manual and the *Installation Instruction Sheet* packed with the appliance before starting any installation.

Read and understand all labels and diagrams attached to the Fryer and to the ventilator.

Carefully account for all components and accessories before discarding packing materials.

COMPONENTS

1 ea.	Grease baffle
1 ea.	HEPA air filter
1 ea.	Charcoal filter
1 ea	Grease cup
1 ea.	Fire suppression agent tank
1 ea.	Fire suppression agent (Ansulex® Low pH) 1.5 gal.
1 ea.	Fire suppression system charging cartridge
1 ea.	Manual pull station kit (includes mounting hardware - must be installed by an authorized ANSUL® distributor only)
(as req'd)	Components and accessories specific to the fryer

Store these components in a convenient place for later use.

NOTE: DO NOT discard the carton or other packing materials until you have inspected the appliance for hidden damage and tested it for proper operation. Refer to *SHIPPING DAMAGE CLAIM PROCEDURE* on the inside front cover of this manual.

WARNING:
RISK OF INJURY

Installation procedures must be performed by a qualified technician with full knowledge of all applicable electrical codes. Failure can result in personal injury and property damage.

IMPORTANT:
Fire suppression system must be charged and certified by an authorized Ansul® distributor. Fryer will not operate until the fire suppression system has been charged.

WARNING:
SHOCK HAZARD

All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician. DO NOT open any access panel which requires the use of tools. Failure to follow this warning can result in severe electrical shock.

CAUTION:
RISK OF DAMAGE

DO NOT connect or energize this appliance until all installation instructions are read and followed. Damage to the appliance will result if these instructions are not followed.

IMPORTANT:
If a remote pull station is to be used, replace the rear casters with fixed legs.

SERVICE TECHNICIAN INSTALLATION NOTES

Installation and start up must be performed by an Authorized Installation Company.

Installer must complete the *WARRANTY REGISTRATION / FRYER CHECKOUT* form, and record fryer installation particulars on the *CUSTOMER SERVICE DATA* form in this manual.

IT IS THE RESPONSIBILITY OF THE INSTALLER TO verify that this FRYER and VENTILATOR installation is in compliance with the specifications listed in this manual, with local code requirements, and in accordance with the *STANDARD FOR VENTILATON CONTROL AND FIRE PROTECTION OF COMMERCIAL COOKING OPERATIONS* as detailed in N.F.P.A 96 (current edition).

Certain codes require fryers to be restrained with a TETHER or other RESTRAINT DEVICE. It is the RESPONSIBILITY OF THE INSTALLER to check with the AUTHORITY HAVING JURISDICTION, in order to ascertain the applicability of this requirement to THIS SPECIFIC FRYER INSTALLATION. Any restraint device must allow access to the back and sides of the unit to provide for servicing and maintenance, and must not interfere with the operation of the fire suppression system.

SETUP

Setup the appliance only on a firm, level, non-combustible surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal over combustible material may not meet code for non-combustible surfaces.

Verify vertical clearances. Ventilator fryers require a minimum of 96” (floor to overhead) to allow or adequate air circulation.

Verify that the VENTILATOR HOOD ASSEMBLY is properly and securely assembled to the FRYER before beginning the installation procedure. Ventilator may have become dislodged during shipping or unpacking.

Verify that the unit sits firmly ON ALL FOUR LEGS / CASTERS. With a spirit level, check that the appliance is level front-to-back and side-to-side. With the adjustable legs, adjust as required to level the appliance. In order to prevent tipping, legs must be adjusted such that all four legs / casters are in firm contact with the floor.

Adjust rear stabilizer bars (see item f.19, page 2) to within 1/4” (6 mm) of floor to allow unit to be moved without tipping backwards.

Refer to the *Installation Instruction Sheet* for required clearances. Maintain required clearances between the appliance and adjacent combustible surfaces.

ELECTRICAL INSTALLATION

Refer to the nameplate on the front of the fryer. Verify ELECTRICAL SERVICE POWER. Voltage and phase must match the nameplate specifications, and available electrical service amperage must meet or exceed the specifications listed on page 1 of this manual.

- Wiring must be no less than12 ga. solid copper wire, rated for at least 75ºC.
- Wire gauge, insulation type and temperature rating , as well as type, size and construction of conduit, must meet or exceed applicable specifications of local codes and of the National Electrical Code.

Fryers are shipped from the factory wired for 3Ø electrical service. Refer to the *three-phase wiring diagram* included with this fryer, and verify that field wiring conforms to this diagram .

NOTE: 30# FRYERS are FIELD CONVERTIBLE to 1Ø. If single-phase operation is required, refer to the *3-phase to 1-phase Instructions* included with the FRYER, and verify that both internal wiring and field wiring conform to the included *single-phase wiring diagram*.

WARNING
SHOCK HAZARD

Electrical connections must be made by a licensed electrician.

CAUTION:
SHOCK HAZARD

The ground lug of this appliance must be connected to a suitable building ground.

IMPORTANT:
WVAE-55F and WVAE-55FS units MUST NOT BE CONVERTED TO SINGLE PHASE OPERATION. Conversion of these units to single phase operation invalidates the UL listing and will void the warranty.

IMPORTANT:
Contact a licensed electrician to install and connect electrical power to the appliance.

IMPORTANT:
Damage due to being connected to the wrong voltage or phase is NOT covered by warranty.

DANGER
FIRE HAZARD

Fire suppression system must be charged and certified by an authorized Ansul® distributor.
DO NOT attempt to modify or bypass the fire suppression system.
An uncontrolled fire can cause serious injury or death.

NOTE:
If the fire suppression system is discharged, a buzzer will sound continuously. The fryer will remain inoperable until the fire suppression system is serviced, recharged and reset by an authorized **Ansul®** distributor.
Charging of the Ansul® Fire Suppression system must be in accordance with *Ansul® Design, Installation, Recharge and Maintenance Manual*, #418087.

NOTE:
If a REMOTE MANUAL PULL STATION is installed, moving the FRYER for servicing may cause the **Ansul®** system to discharge. In this case, the unit must only be installed with four fixed legs (i.e. remove rear casters and replace with legs). Additional legs may be ordered through an Authorized Wells Service Agency. See page 19.

FIRE SUPPRESSION SYSTEM INSTALLATION

FIRE SUPPRESSION SYSTEM is comprised of a container of Ansulex® ***Low pH*** liquid fire suppression media, a system pressurization canister and associated plumbing and controls.

Two FUSIBLE LINKS are utilized for automatic actuation, and a MANUAL PULL STATION for manual actuation. Two NOZZLES disperse the fire suppression media.

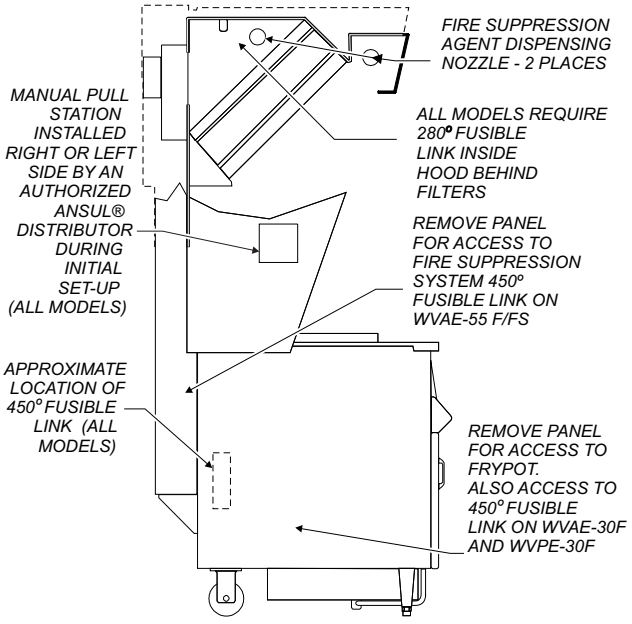
The hood is supplied with a field installed MANUAL PULL STATION, which must be set-up at the time of the fryer installation by an authorized **Ansul®** distributor. See below and following page for installation details.

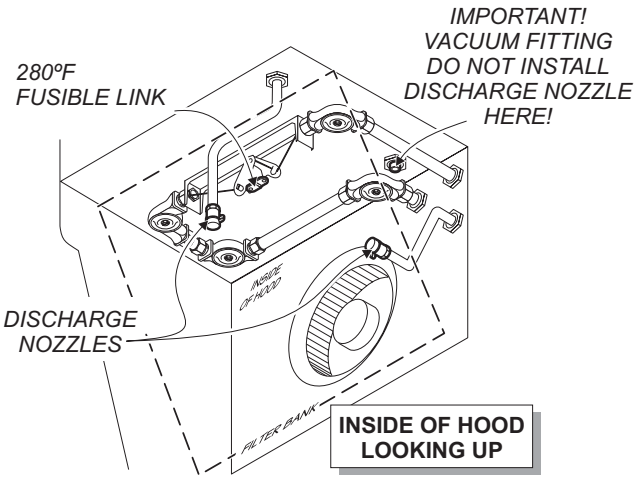
If the fryer is installed such that the supplied manual pull station cannot be installed, a REMOTE MANUAL PULL STATION may be required by local codes. Any such remote manual pull station must be installed by an authorized **Ansul®** distributor in accordance with the AUTHORITY HAVING JURISDICTION.

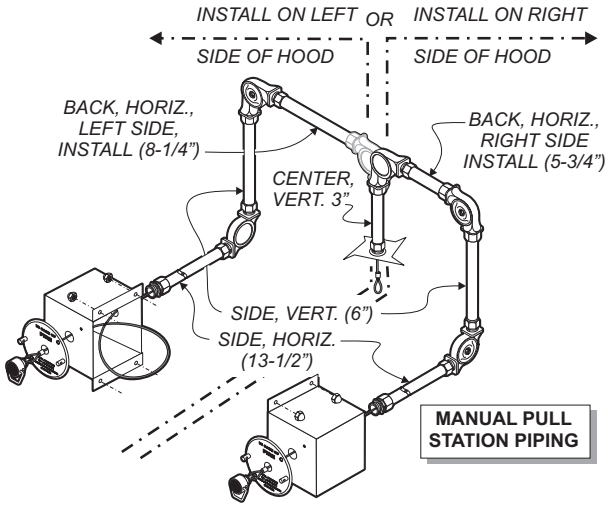
When the fire suppression system discharges, fryer heating element(s) and controls are de-energized, and fire suppression media discharged. Fire supression media will form an emulsion designed to both smother and cool the oil.

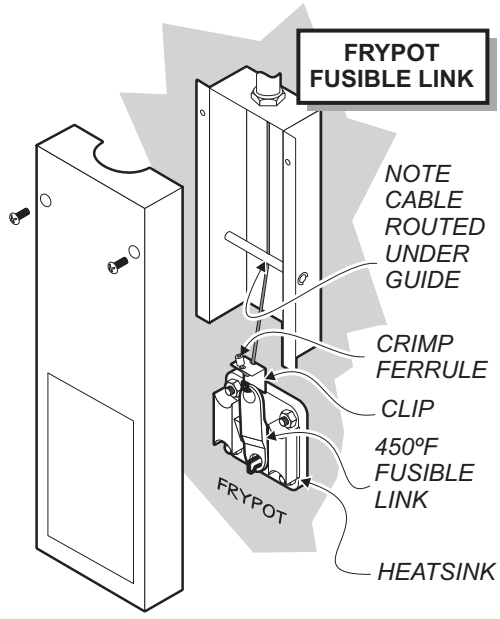
The PRIMARY 450ºF FUSIBLE LINK is located on the frypot. This link will melt and discharge the fire suppression system should both the TEMPERATURE CONTROL THERMOSTAT *and* the HIGH LIMIT CONTROL fail. The SECONDARY 280ºF FUSIBLE LINK is located in the filter plenum, and will protect against a fire in the plenum.
Either link melting will discharge the fire suppression media through both NOZZLES, and cause a buzzer to sound.

The MANUAL PULL STATION and any similar REMOTE MANUAL PULL STATION will activate the fire suppression system when the ring on the pull station is pulled to its full extent.


FIRE SUPPRESSION AGENT DISPENSING NOZZLE - 2 PLACES
ALL MODELS REQUIRE 280º FUSIBLE LINK INSIDE HOOD BEHIND FILTERS
MANUAL PULL STATION INSTALLED RIGHT OR LEFT SIDE BY AN AUTHORIZED ANSUL® DISTRIBUTOR DURING INITIAL SET-UP (ALL MODELS)
REMOVE PANEL FOR ACCESS TO FIRE SUPPRESSION SYSTEM 450º FUSIBLE LINK ON WVAE-55 F/FS
APPROXIMATE LOCATION OF 450° FUSIBLE LINK (ALL MODELS)
REMOVE PANEL FOR ACCESS TO FRYPOT. ALSO ACCESS TO 450° FUSIBLE LINK ON WVAE-30F AND WVPE-30F







DANGER
BURN HAZARD
HOT OIL SPILL

Any additional remote pull station must not be installed on the front or sides of the fryer forward of the ventilator side panels.
Discharge of the fire extinguishing system into hot oil will cause hot foam to spill over from the frypot.
Serious burns and other injuries can result from contact with hot oil and from slipping in spilled oil.

Exclusive Anti-Fire System
In the unlikely event that both the temperature control thermostat and hi-limit detector fail, and the oil temperature climbs above the safety limit, the fire suppression system will discharge, cooling the oil below the oil's (approximately) 540ºF auto-ignition temperature, and preventing a fire from occurring.

NOTE:
The GREASE BAFFLE and HEPA AIR FILTER actuate magnetic reed switches when they are in their proper positions. They must be properly installed or the fryer heater elements will not be energized.

NOTE:
Remove the protective plastic bag from the optional charcoal filter before installing.
Installing the filter without removing the plastic bag will block the air flow. This will cause the ventilator to shut down 10 seconds after start-up, and the fryer will not heat.

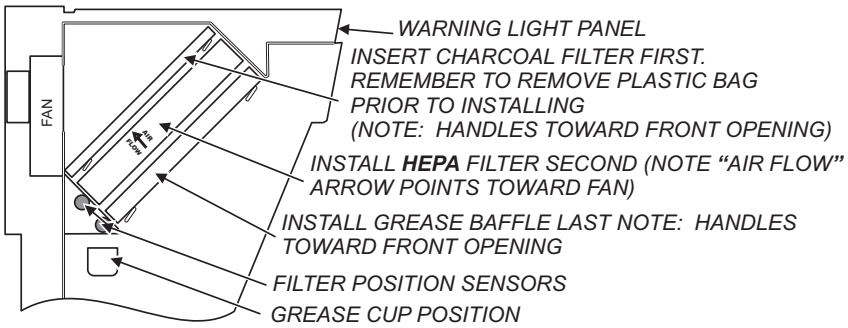
WARNING
SLIP AND FALL HAZARD

DO NOT operate fryer unless drip pan is installed. Oil will drip onto floor creating a slipping hazard.

CAUTION
BURN HAZARD

DO NOT operate fryer unless grease cup is installed. Moisture dripping into hot oil will cause hot oil to splatter.

FILTER INSTALLATION


FAN
WARNING LIGHT PANEL
INSERT CHARCOAL FILTER FIRST. REMEMBER TO REMOVE PLASTIC BAG PRIOR TO INSTALLING (NOTE: HANDLES TOWARD FRONT OPENING)
INSTALL HEPA FILTER SECOND (NOTE "AIR FLOW" ARROW POINTS TOWARD FAN)
INSTALL GREASE BAFFLE LAST NOTE: HANDLES TOWARD FRONT OPENING
FILTER POSITION SENSORS
GREASE CUP POSITION

Remove the protective plastic bag from charcoal filter before installing.

Note air flow direction arrow on each filter, and verify that arrow points toward plenum when filter is properly installed.

Install filters by inserting top of each into top filter support inside hood assembly. Pivot bottom of each filter toward rear of hood assembly and drop it into its respective bottom filter support. Seat each filter firmly into the bottom filter support.

Install CHARCOAL FILTER first, followed by HEPA AIR FILTER. Install GREASE BAFFLE last.

GREASE CUP & DRIP PAN INSTALLATION

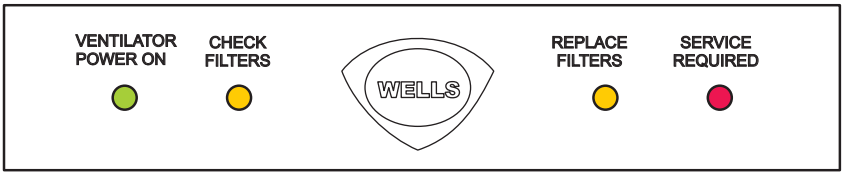
Install GREASE CUP into brackets below grease baffle.

Note: Failure to install GREASE CUP will allow grease and moisture from GREASE BAFFLE to drop into FRYPOT, creating both a SAFETY HAZARD (hot oil splatter) and a HEALTH HAZARD (contamination of the cooking oil).

Install DRIP PAN into mounting bracket behind fryer door at lower right front of fryer.

Note: Failure to install DRIP PAN will allow grease, moisture and other liquids that accumulate on the fryer top panel to drip onto floor, creating both a SAFETY HAZARD (slip and fall hazard) and a HEALTH HAZARD (substance capable of supporting bacteria).

VENTILATOR WARNING LIGHT PANEL



NOTE: Fryer must be operated in accordance with the instructions in the accompanying FRYER OPERATION MANUAL.

During normal operation, VENTILATOR POWER ON light will be the only light illuminated on VENTILATOR WARNING LIGHT PANEL.

If the CHECK FILTERS light illuminates, check both GREASE BAFFLE and the HEPA AIR FILTER for proper installation.

If REPLACE FILTERS light illuminates, replace both HEPA AIR FILTER and CHARCOAL FILTER. Always replace both filters at the same time.

NOTE: REPLACE FILTERS light is a warning that filters are nearing the end of their service life. The fryer will continue to operate for a period of time after REPLACE FILTER LIGHT turns *ON* to allow continued fryer operation through a peak period. However, filters must be replaced within a short time period or they will clog, disabling the fryer.

If SERVICE REQUIRED light illuminates, filters are restricted to the point of insufficient airflow for proper operation. Fryer is shut down until the underlying clogged filter situation has been corrected. Normally, replacing both HEPA AIR FILTER and CHARCOAL FILTER will remedy the condition. Reset the unit by turning FRYER POWER SWITCH to *OFF*, then back to *FRYER*.

A failure of incoming electric power will cause a shut down of the unit. Reset the unit by turning the FRYER POWER SWITCH to *OFF*, then back to *FRYER*.

CAUTION:
HOT SURFACE

Exposed surfaces can be hot to the touch and may cause burns.

CAUTION:
SHOCK HAZARD

DO NOT splash or pour water or grease onto control panel or wiring.

IMPORTANT:
The fryer is disabled when REPLACE FILTERS light is illuminated. Note that the fryer cannot operate if the HEPA air filter is removed.

It is the responsibility of the store management to maintain sufficient spares of HEPA air filters to avoid prolonged shutdown of the fryer when this filter is expended.

Charcoal and HEPA air filters cannot be cleaned.

Wells Manufacturing assumes no liability for loss of business due to filter related shutdown.

CLEANING INSTRUCTIONS

CAUTION:
HOT SURFACE

Exposed surfaces can be hot to the touch and may cause burns.

CAUTION:
SHOCK HAZARD

DO NOT splash or pour water or grease onto control panel or wiring.

PRECAUTIONS: Disconnect unit from electric power and allow to cool
Cover frypot to prevent oil contamination

FREQUENCY: Weekly

TOOLS: Mild detergent, clean non-abrasive towels

NOTE: Ventilator section to be cleaned in conjunction with fryer
Refer to Fryer Operation Manual for fryer cleaning instructions.

1. Disconnect unit from electric power and allow to cool.
   Cover frypot to prevent oil contamination.
2. Remove GREASE BAFFLE, GREASE CUP and DRIP PAN.
3. Empty GREASE CUP and DRIP PAN into an appropriate grease collection receptacle.
4. Clean GREASE BAFFLE, GREASE CUP and DRIP PAN in a sink or dishwasher using mild detergent and warm water.
5. Dry components with a clean non-abrasive cloth. Reinstall DRIP PAN, GREASE CUP, and GREASE BAFFLE.
6. Wipe exterior of fryer and ventilator with a clean cloth moistened with warm water and mild detergent. Rinse by wiping with a clean cloth moistened with warm water.
7. Uncover the frypot and reconnect unit to electric power.

Procedure is complete

CLEANING INSTRUCTIONS (continued)

PRECAUTIONS: Disconnect unit from electric power and allow to cool
Cover frypot to prevent oil contamination

FREQUENCY: Monthly

TOOLS: Mild detergent, clean non-abrasive towels

NOTE: Ventilator section to be cleaned in conjunction with fryer
Refer to Fryer Operation Manual for fryer cleaning instructions.

1. Disconnect unit from electric power and allow to cool.
   Cover frypot to prevent oil contamination.
2. Remove GREASE BAFFLE, HEPA AIR FILTER and CHARCOAL FILTER.
3. Wipe interior of ventilator with a clean cloth moistened with warm water and mild detergent. Rinse by wiping with a clean cloth moistened with warm water. DO NOT clean by spraying.
4. Dry ventilator thoroughly with a clean non-abrasive cloth. Reinstall CHARCOAL FILTER, HEPA AIR FILTER and GREASE BAFFLE..
5. Uncover the frypot and reconnect unit to electric power.

Procedure is complete

CAUTION:
HOT SURFACE

Exposed surfaces can be hot to the touch and may cause burns.

CAUTION:
SHOCK HAZARD

DO NOT splash or pour water or grease onto control panel or wiring.

IMPORTANT:
DO NOT wash HEPA air filter or CHARCOAL filter. Washing these filters will clog them, and cause fryer to be disabled.

IMPORTANT:
DO NOT clean interior of ventilator by spraying. Spraying can contaminate the cooking oil, and may cause internal damage to the blower, operation proofing system and/or fire suppression system. Clean by wiping only.

REQUIRED MAINTENANCE

IMPORTANT:
A signed and dated FRYER HOOD MAINTENANCE LOG must be maintained on the premises, and shall be made available for inspection by the authority having jurisdiction upon request.
See page 15.

USE AND MAINTENANCE SHALL BE IN ACCORDANCE WITH THE *STANDARD FOR VENTILATION CONTROL AND FIRE PROTECTION OF COMMERIAL COOKING OPERATIONS*, N.F.P.A. 96 (current edition).

3-MONTH MAINTENANCE:

Thoroughly clean entire HOOD PLENUM and BLOWER section.

6-MONTH MAINTENANCE:

Inspection and testing of total operation including FIRE DAMPER and all SAFETY INTERLOCKS shall be performed by qualified service personnel.

All FIRE SUPPRESION SYSTEM actuation components including MANUAL PULL STATION and any REMOTE MANUAL PULL STATION must be inspected for proper operation in accordance with the maintenance schedule published in ***ANSUL® R-102 SYSTEM DESIGN, INSTALLATION, RECHARGE AND MAINTENANCE MANUAL (*418087).**

On WVAE-Model fryers, open the rear cover access door and lubricate the LIFT WORM threads with molybdenum disulfide grease (see item v.15 page 2) .

ANNUAL (12-MONTH) MAINTENANCE:

FIRE SUPRESSION SYSTEM FUSIBLE LINKS must be replaced.

NOZZLES and MANUAL PULL STATION must be cleaned in accordance with ***ANSUL® R-102 SYSYTEM DESIGN, INSTALLATION, RECHARGE AND MAINTENANCE MANUAL* (418087).**

12-YEAR MAINTENANCE:

The FIRE SUPRESSION AGENT TANK and ¼" FLEX HOSE must be HYDROSTATICALLY TESTED, and the FIRE EXTINGUISHING AGENT must be REPLACED in accordance with the maintenance schedule published in **ANSUL® R-102 SYSTEM (STANDARD UL 300 LISTED).** This maintenance to be performed by qualified **Ansul®** service personnel only.

TROUBLESHOOTING SUGGESTIONS

PROBLEM	POSSIBLE CAUSE	SUGGESTED REMEDY
Unit will not operate (no indicators lights lit)	Disconnected from electric power	Reconnect to electric power Reset circuit breaker for unit
Unit will not operate (buzzer sounds)	Fire suppression system not set	Contact an authorized Ansul® distributor for repairs
CHECK FILTER light lit	HEPA air filter or grease baffle not in position	Properly install HEPA filter and grease baffle
REPLACE FILTERS light lit	HEPA air filter and charcoal filters nearing end of service life	Arrange to replace both HEPA and charcoal filters in a timely manner
SERVICE REQUIRED light lit (fryer not operating)	HEPA air filter and charcoal filters plugged	Replace both HEPA and charcoal filters
	Fire damper in exhaust collar has closed	Contact an authorized Wells service agent for repairs
	One or more vacuum sensing lines or ports plugged	Contact an authorized Wells service agent for repairs
	NOTE: If, after 10 seconds, there is insufficient airflow for proper operation, SERVICE REQUIRED light will illuminate and fryer will be de-energized. Press FRYER POWER SWITCH to *OFF*, then back to *FRYER* to reset system.	

NOTE:
FILTERS are the only user serviceable components in this ventilator hood system. For all problems that cannot be remedied by servicing the filters, contact:

Fryer or ventilator section - authorized Wells service agency

Fire suppression system - authorized Ansul® distributor

IMPORTANT:
Contact ANSUL® for fire suppression system installation, set-up and service:

Ansul Incorporated
One Station Street
Marinette, WI 54143-2542

1-800-TO-ANSUL (1-800-862-6785)

website *http;//www.ansul.com*

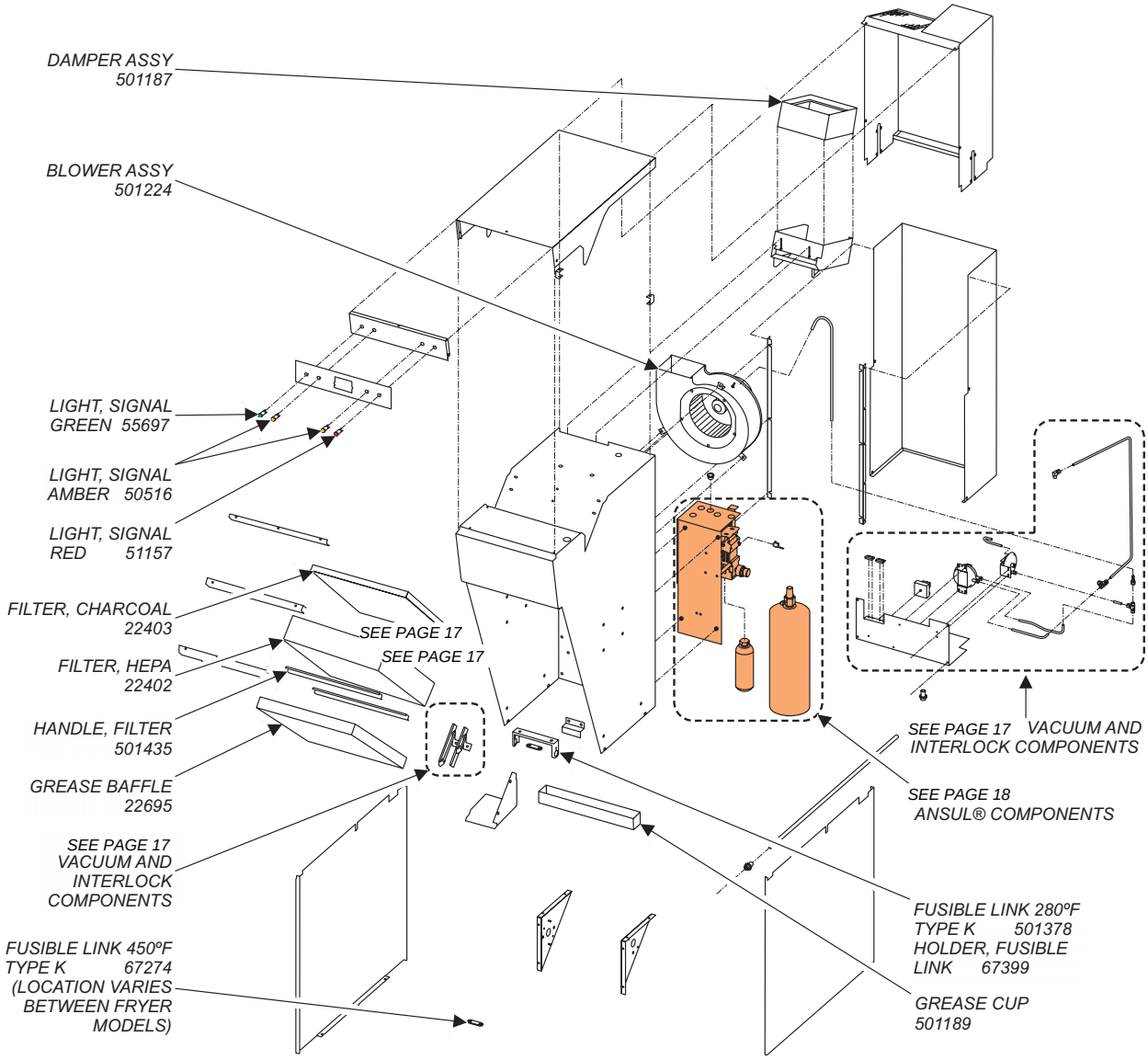
IMPORTANT:
Parts used in the Ansul® fire suppression system are not serviceable by the owner/operator.
Procedures for servicing fire suppression equipment are described in:

ANSUL® R-102 SYSTEM DESIGN, INSTALLATION, RECHARGE AND MAINTENANCE MANUAL (418087, current edition)

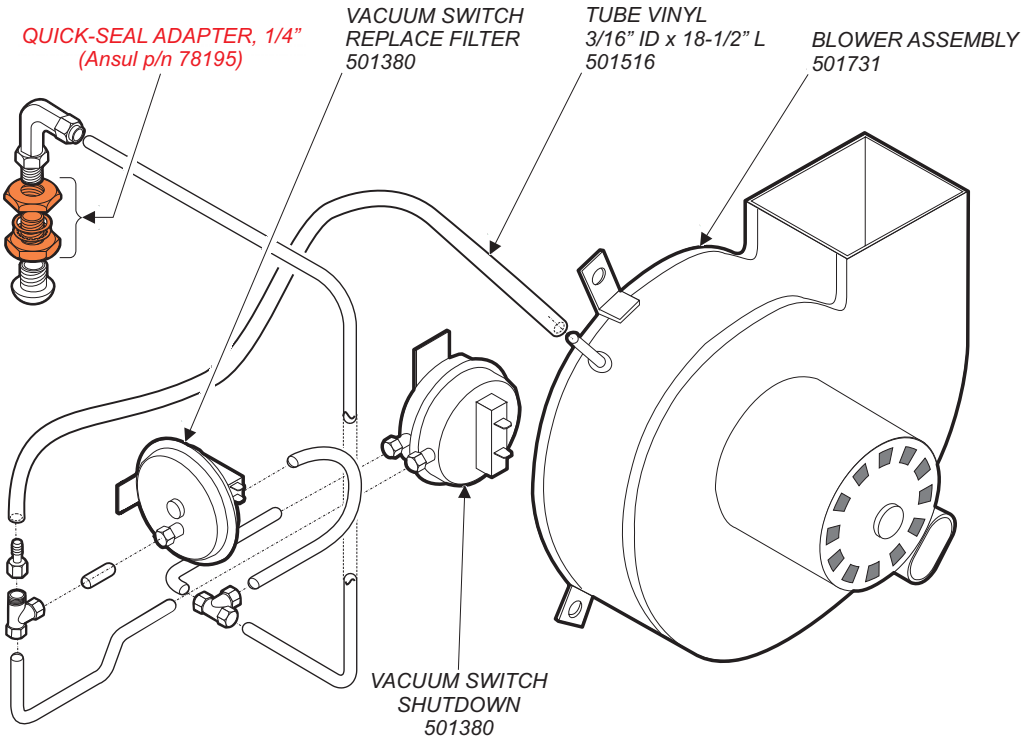
NOTE:
ANSUL® Manual 41807 and Wells Bulletin 301646 are intended for use by authorized Ansul® service personnel only.

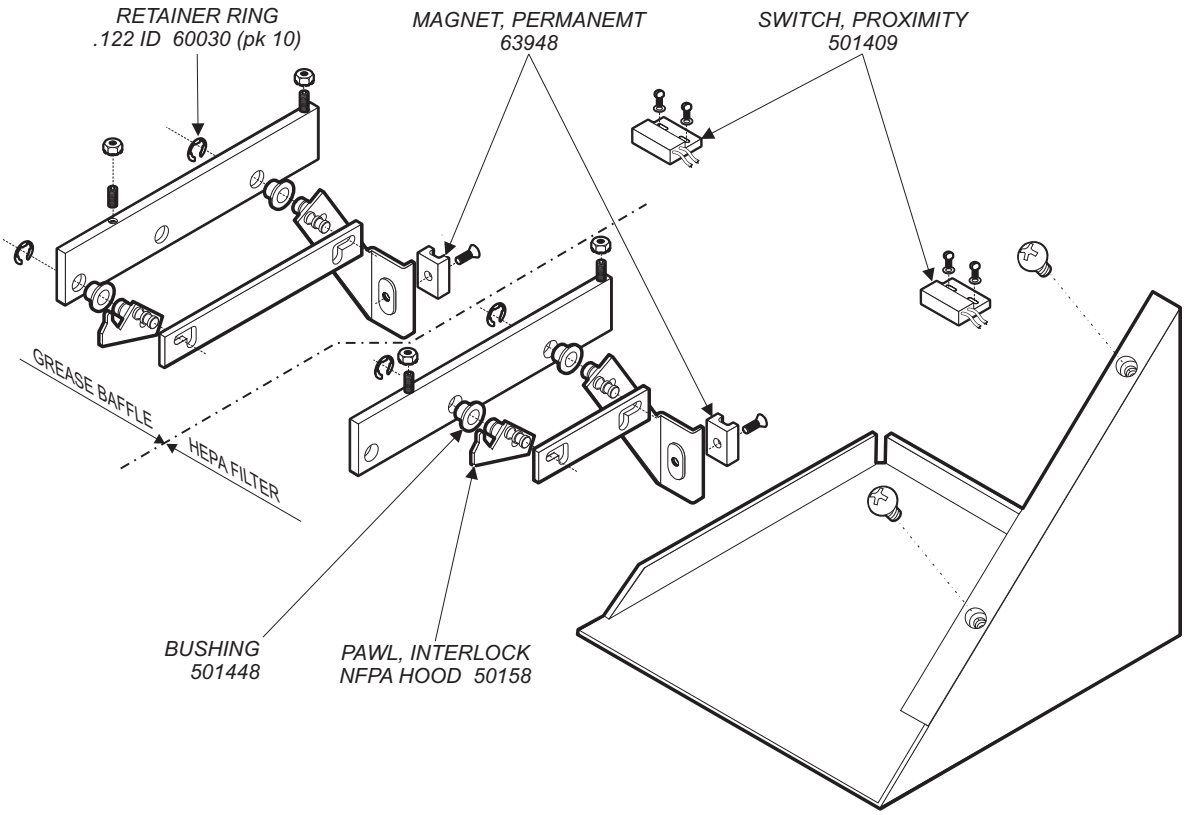
EXPLODED VIEW PARTS LIST

CABINET AND HOOD SECTION COMPONENTS


DAMPER ASSY 501187
BLOWER ASSY 501224
LIGHT, SIGNAL GREEN 55697
LIGHT, SIGNAL AMBER 50516
LIGHT, SIGNAL RED 51157
FILTER, CHARCOAL 22403
FILTER, HEPA 22402
HANDLE, FILTER 501435
GREASE BAFFLE 22695
SEE PAGE 17 VACUUM AND INTERLOCK COMPONENTS
FUSIBLE LINK 450ºF TYPE K 67274 (LOCATION VARIES BETWEEN FRYER MODELS)
SEE PAGE 17
SEE PAGE 17
SEE PAGE 17 VACUUM AND INTERLOCK COMPONENTS
SEE PAGE 18 ANSUL® COMPONENTS
FUSIBLE LINK 280ºF TYPE K 501378
HOLDER, FUSIBLE LINK 67399
GREASE CUP 501189

VACUUM AND INTERLOCK SYSTEM COMPONENTS



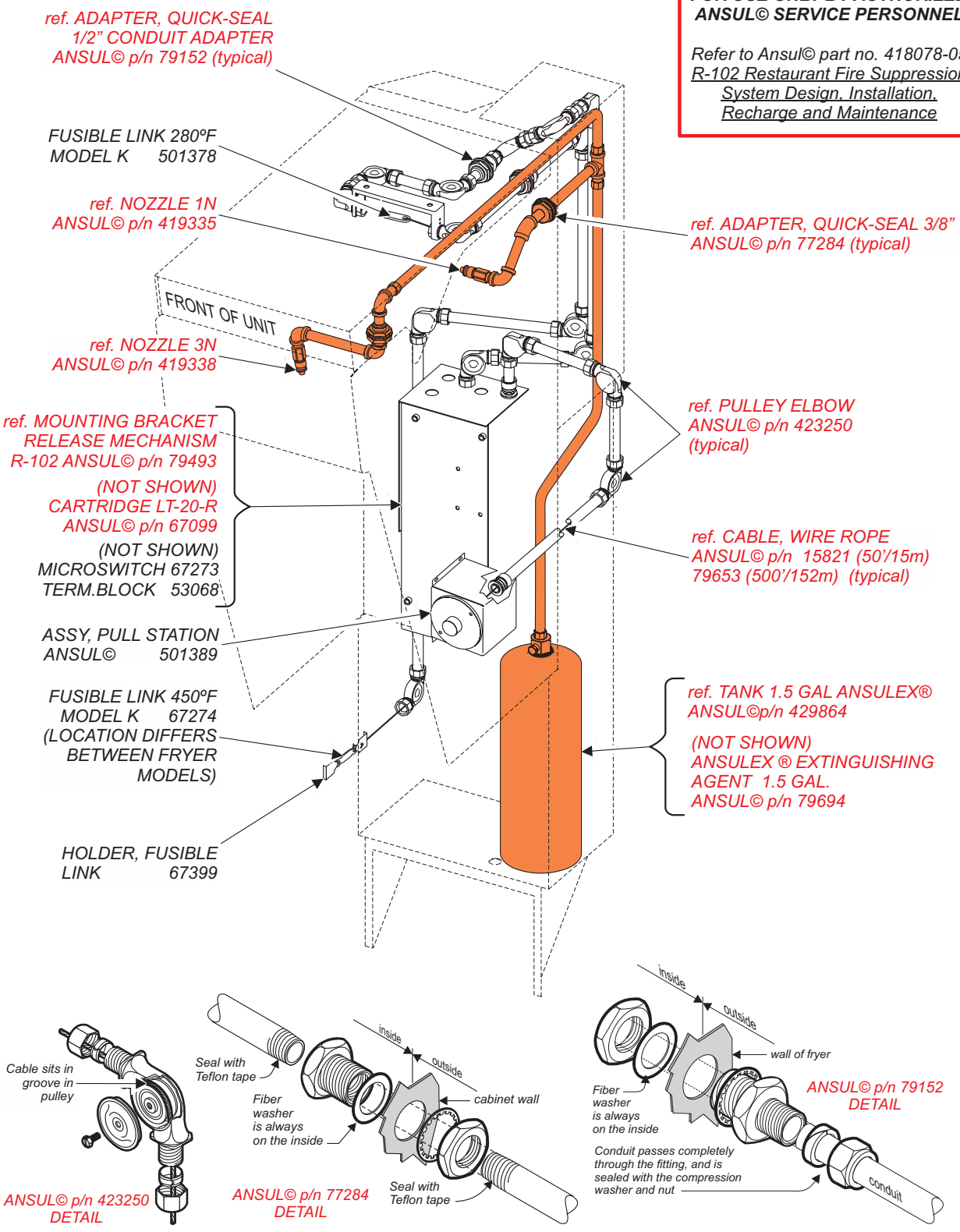


EXPLODED VIEW PARTS LIST

FIRE DETECTION AND SUPPRESSION SYSTEM COMPONENTS

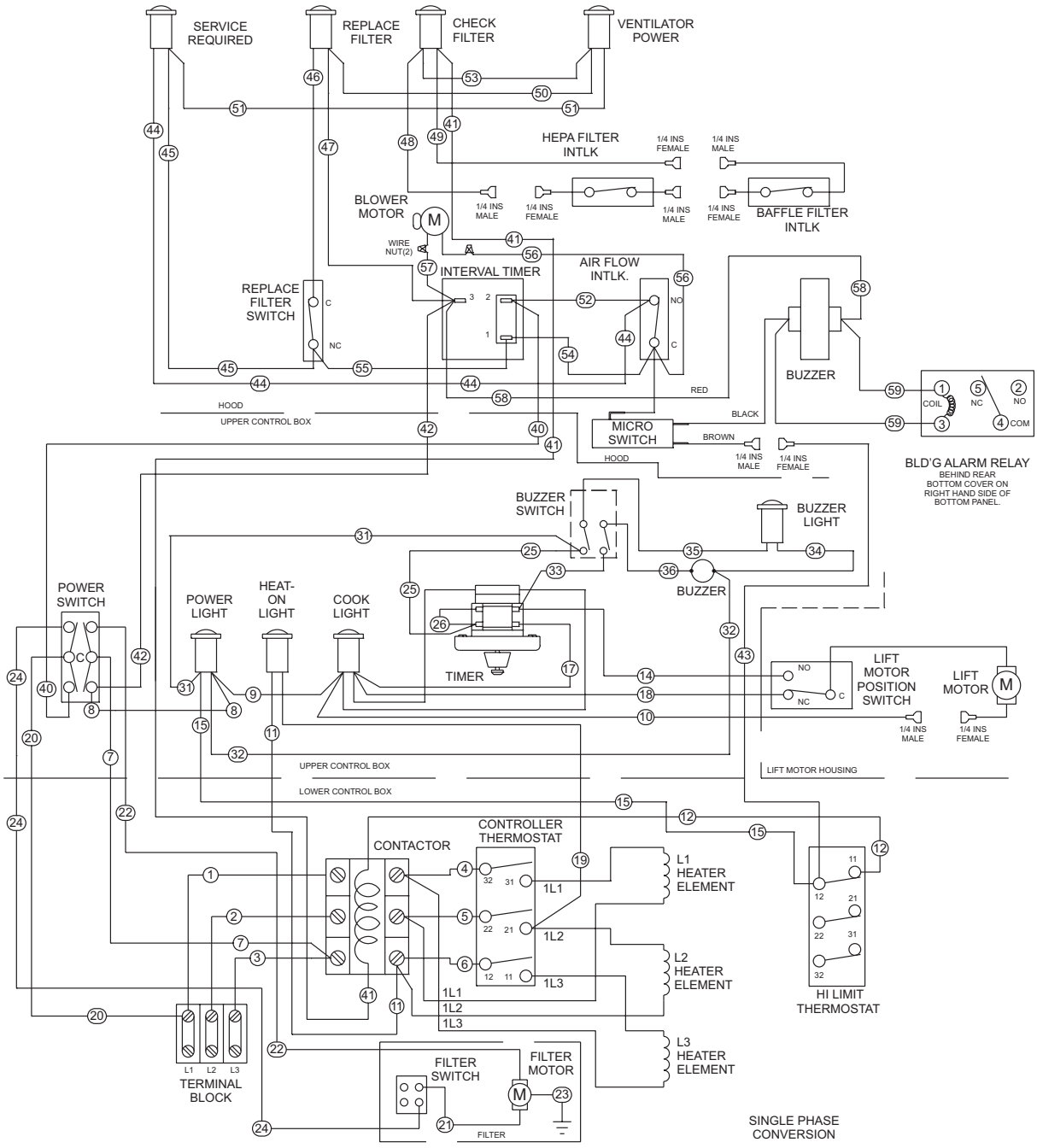
FOR USE ONLY BY AUTHORIZED ANSUL© SERVICE PERSONNEL

Refer to Ansul© part no. 418078-05 R-102 Restaurant Fire Suppression System Design, Installation, Recharge and Maintenance


ref. ADAPTER, QUICK-SEAL 1/2" CONDUIT ADAPTER ANSUL© p/n 79152 (typical)
FUSIBLE LINK 280ºF MODEL K 501378
ref. NOZZLE 1N ANSUL© p/n 419335
ref. ADAPTER, QUICK-SEAL 3/8" ANSUL© p/n 77284 (typical)
FRONT OF UNIT
ref. NOZZLE 3N ANSUL© p/n 419338
ref. PULLEY ELBOW ANSUL© p/n 423250 (typical)
ref. MOUNTING BRACKET RELEASE MECHANISM R-102 ANSUL© p/n 79493
(NOT SHOWN) CARTRIDGE LT-20-R ANSUL© p/n 67099
(NOT SHOWN) MICROSWITCH 67273 TERM.BLOCK 53068
ref. CABLE, WIRE ROPE ANSUL© p/n 15821 (50'/15m) 79653 (500'/152m) (typical)
ASSY, PULL STATION ANSUL© 501389
FUSIBLE LINK 450ºF MODEL K 67274 (LOCATION DIFFERS BETWEEN FRYER MODELS)
ref. TANK 1.5 GAL ANSULEX® ANSUL©p/n 429864
(NOT SHOWN) ANSULEX ® EXTINGUISHING AGENT 1.5 GAL. ANSUL© p/n 79694
HOLDER, FUSIBLE LINK 67399
Cable sits in groove in pulley
ANSUL© p/n 423250 DETAIL
Seal with Teflon tape
inside
outside
cabinet wall
Fiber washer is always on the inside
Seal with Teflon tape
ANSUL© p/n 77284 DETAIL
inside
outside
wall of fryer
Fiber washer is always on the inside
ANSUL© p/n 79152 DETAIL
Conduit passes completely through the fitting, and is sealed with the compression washer and nut
conduit

WIRING DIAGRAM FOR WVAE-30F, VAE-30F

208V OR 240V, 9KW w/BUZZER
SINGLE OR 3 PHASE - WIRED 3 PHASE AS SHOWN



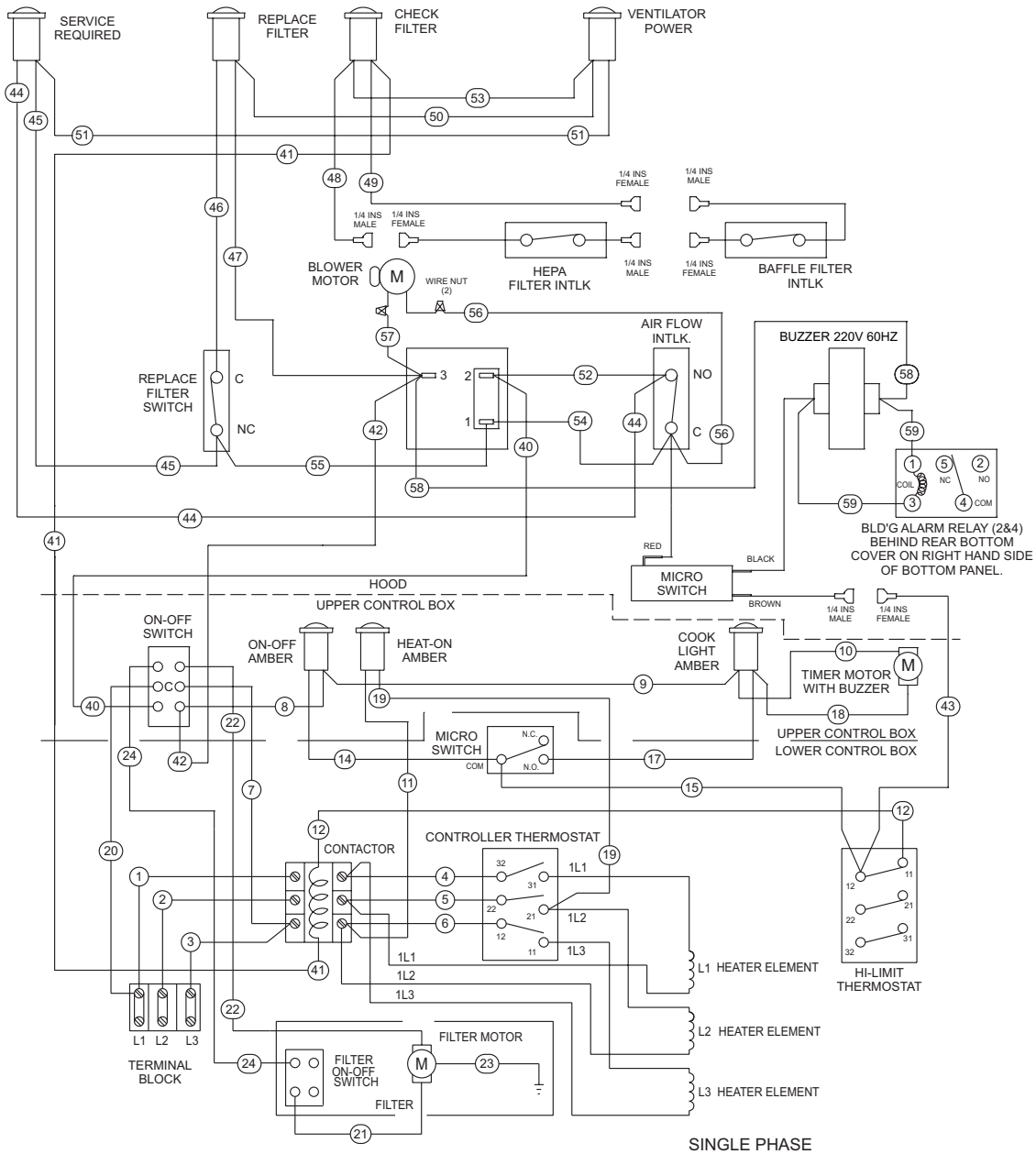
VOLTS	NOM AMPS PER LINE				
	THREE PHASE			ONE PHASE	
	L1	L2	L3		
208	27	25	27	45	60 HZ
240	24	22	24	40	

P/N 301413 REV.F

WIRING DIAGRAM

WIRING DIAGRAM FOR VPE-30F & WVPE-30F

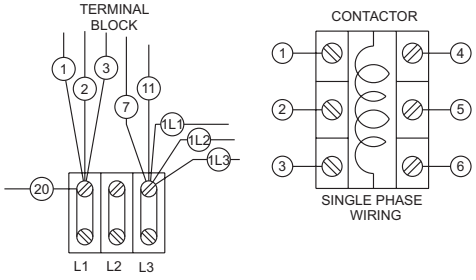
208V OR 240V, 9KW
SINGLE OR 3 PHASE - WIRED 3 PHASE AS SHOWN



VOLTS	NOM AMPS PER LINE				
	THREE PHASE			ONE PHASE	
	L1	L2	L3		
208	26	25	26	44	60 HZ
240	23	22	23	39	

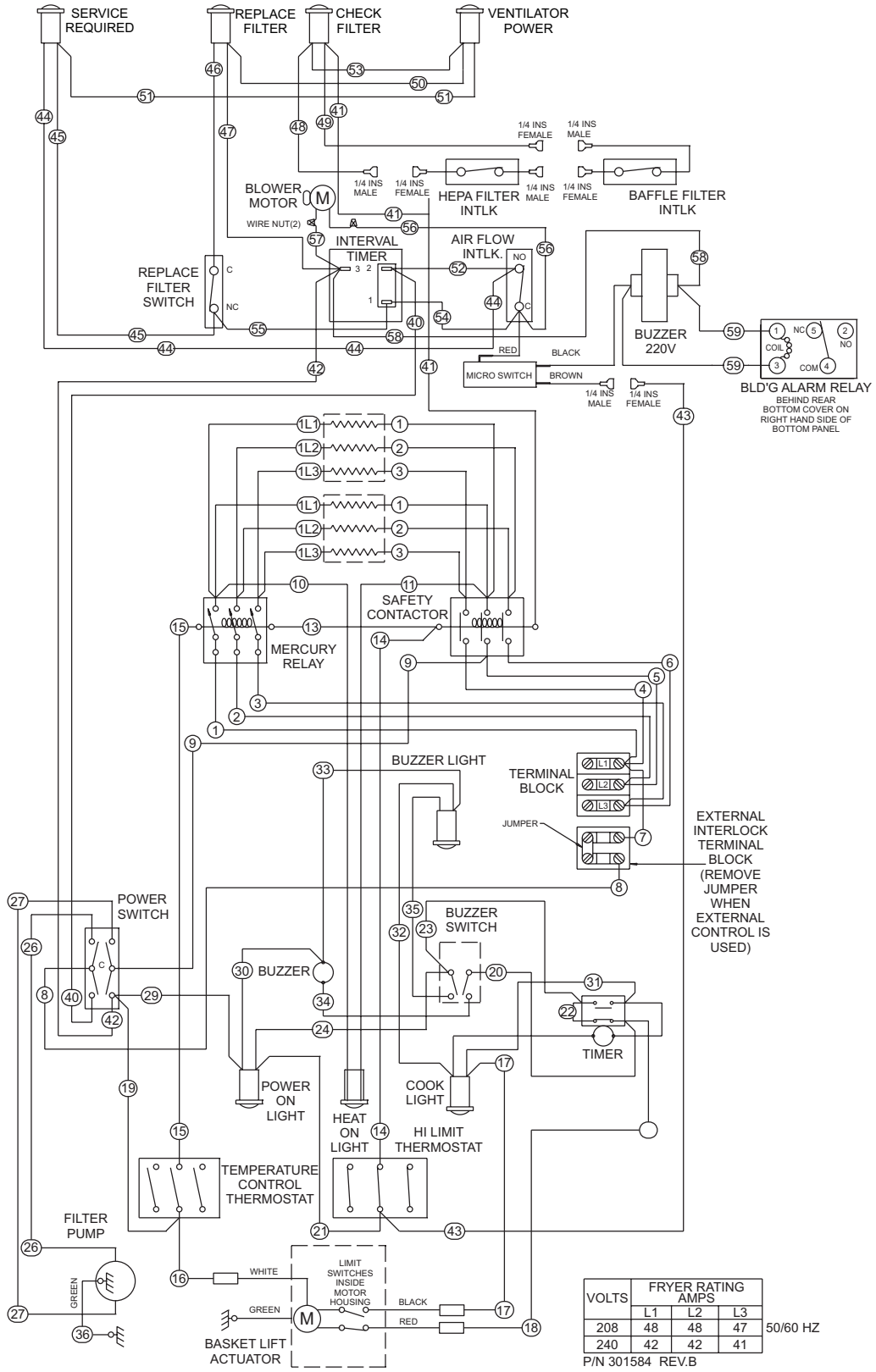
REV. D P/N 301412

SINGLE PHASE CONVERSION



WIRING DIAGRAM FOR VAE-55F/WVAE-55F

3Ø, 208 OR 240V, 17KW HEATING ELEMENT (2)

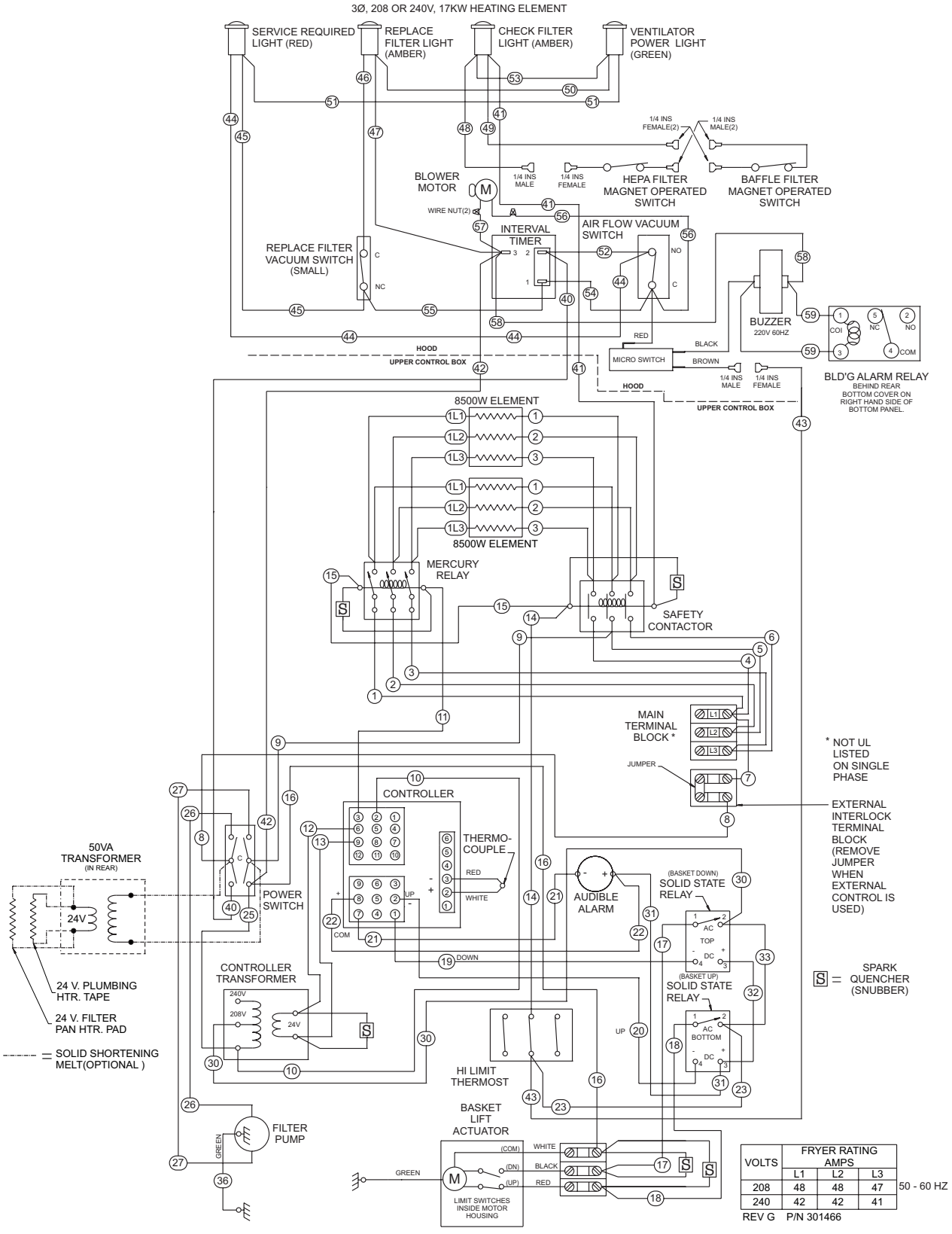


VOLTS	FRYER RATING AMPS			
	L1	L2	L3	
208	48	48	47	50/60 HZ
240	42	42	41	

P/N 301584 REV.B

WIRING DIAGRAM

WIRING DIAGRAM FOR VAE-55FS/WVAE-55FS



VOLTS	FRYER RATING AMPS			
	L1	L2	L3	
208	48	48	47	50 - 60 HZ
240	42	42	41	

REV G P/N 301466

WELLS BLOOMFIELD, LLC

FRYER HOOD MAINTENANCE LOG

OPERATION	DATE / AGENT											
CLEAN PLENUM, GREASE BAFFLE AND BLOWER (maximum interval: 3 months)												
REPLACE HEPA AIR FILTER AND CHARCOAL FILTER (replace as required)												
✧ INSPECT / TEST FIRE SUPPRESSION SYSTEM (maximum interval: 6 months)												
✧ INSPECT / TEST FILTER INTERLOCKS (maximum interval: 6 months)												
✧ REPLACE FUSIBLE LINK IN HOOD PLENUM (maximum interval: 12 months)												
✧ REPLACE FUSIBLE LINK IN FLUE DAMPER (maximum interval: 12 months)												
✧ REPLACE FUSIBLE LINK ON FRYPOT (maximum interval: 12 months)												
✧ CLEAN DISCHARGE NOZZLE IN PLENUM BEFORE FILTERS (maximum interval: 12 months)												
✧ CLEAN DISCHARGE NOZZLE IN PLENUM AFTER FILTERS (maximum interval: 12 months)												
✧ CLEAN MANUAL PULL STATION (maximum interval: 12 months)												
✧ CLEAN REMOTE MANUAL PULL STATION(S) (if applicable) (maximum interval: 12 months)												

✧ TO BE PERFORMED BY QUALIFIED SERVICE PERSONNEL ONLY

ANSUL® ANSUL INCORPORATED
MARINETTE, WI 54143-2542

MATERIAL SAFETY DATA SHEET

ANSULEX Low pH
QUICK IDENTIFIER (In Plant Common Name)

Manufacturer's Name:	ANSUL INCORPORATED	Emergency Telephone No.:	CHEMTREC (800) 424-9300 or (703) 527-3887
Address:	One Stanton Street, Marinette, WI 54143-2542	Other Information Calls:	(715) 735-7411
Prepared By:	Safety and Health Department	Date Prepared:	February 1, 1999

SECTION 1 – IDENTITY

Common Name: (used on label) (Trade Name and Synonyms)	ANSULEX Low pH Liquid Fire Suppressant	CAS No.:	N/A
Chemical Name:	N/A This is a Mixture	Chemical Family:	Mixture
Formula:	N/A		

SECTION 2 – INGREDIENTS

PART A – HAZARDOUS INGREDIENTS

Principal Hazardous Component(s) (chemical and common name(s)):	Wt. %	CAS No.	ACGIH TLV	Acute Toxicity Data
None	N/A	N/A	N/A	N/A

PART B – OTHER INGREDIENTS

Other Component(s) (chemical and common name(s)):	Wt. %	CAS No.	ACGIH TLV	Acute Toxicity Data
Proprietary mixture of organic and inorganic salts	48.0-50.0	N/A	N/E	NDA
Phosphoric Acid	.2	7664-38-2	N/E	NDA
EDTA	0.65	64-02-8	N/E	NDA
Yellow-Green Fluorescent Dye	.011	518-47-8	N/E	Oral LD_{50}(rat) 6800 mg/kg
Water	Approx. 50.0	7732-18-5	N/E	NDA

SECTION 3 – PHYSICAL AND CHEMICAL CHARACTERISTICS (Fire and Explosion Data)

Boiling Point:	113 °C			Specific Gravity (H_2O = 1):	1.33	Vapor Pressure (mm Hg):	Not Determined
Percent Volatile by Volume (%):	Approx. 50	Vapor Density (Air = 1):	1.03	Evaporation Rate (Butyl Acetate = 1):	Approx. 0.005		
Solubility in Water:	100%			Reactivity in Water:	Mild exothermic reaction		
Appearance and Odor:	Fluorescent Yellow colored liquid, mild odor						
Flash Point:	None to boiling	Flammable Limits in Air % by Volume:	N/A	Extinguisher Media:	N/A	Auto-Ignition Temperature:	N/A
Special Fire Fighting Procedures:	NONE – THIS IS AN EXTINGUISHING AGENT						
Unusual Fire and Explosion Hazards:	None						

SECTION 4 – PHYSICAL HAZARDS

Stability:	Unstable ☐ Stable ☒	Conditions to Avoid:	N/A
Incompatibility (Materials to Avoid):	Reactive metals, ClF_3, electrically energized equipment, any material reactive with water.		
Hazardous Decomposition Products:	Not established, acrid fumes.		
Hazardous Polymerization:	May Occur ☐ Will Not Occur ☒	Conditions to Avoid:	N/A

SECTION 5 – HEALTH HAZARDS

Threshold Limit Value:	None Established
Routes of Entry: Eye Contact:	Irritant.
Skin Contact:	Irritant.
Inhalation:	Not an expected route of entry. Can be irritating to mucous membranes.
Ingestion:	Irritating to mucous membranes. Acute Oral LD_{50} (Sprague-Dawley rats) 825.5 mg/kg.
Signs and Symptoms: Acute Overexposure:	Material irritates skin, eyes, and mucous membranes.
Chronic Overexposure:	None known.
Medical Conditions Generally Aggravated by Exposure:	None known.
Chemical Listed as Carcinogen or Potential:	National Toxicology Program: Yes ☐ No ☒ I.A.R.C. Monographs: Yes ☐ No ☒ OSHA: Yes ☐ No ☒

SECTION 6 – EMERGENCY AND FIRST AID PROCEDURES

Eye Contact:	Flush and irrigate with water for 15 minutes while holding eyelids open. If irritation persists, seek Medical attention.
Skin Contact:	Wash thoroughly with soap and water; if irritation persists, seek Medical attention.
Inhalation:	Fresh air if symptoms occur. Seek Medical attention if irritation persists.
Ingestion:	Dilute by drinking large quantities of water.

SECTION 7 – SPECIAL PROTECTION INFORMATION

Respiratory Protection (Specify Type):	N/A		
Ventilation:	Local Exhaust: N/A	Mechanical (General):	N/A
Protective Gloves:	Rubber gloves for spill/leak.	Eye Protection:	Chemical goggles recommended during spill/leak procedures.
Other Protective Clothing or Equipment:	Eye wash and safety showers are good safety practice.		

SECTION 8 – SPECIAL PRECAUTIONS AND SPILL/LEAK PROCEDURES

Precautions to be Taken in Handling and Storage:	Store in original container. Keep tightly closed. Keep separate from acid.
Other Precautions:	See incompatibility information in Section 4.
Steps to be Taken in Case Material is Released or Spilled:	Stop leaks. Contain Spill. Remove as much as possible. Place in closed container for proper disposal. Wash spill area with large amounts of water to remove traces and neutralize.
Waste Disposal Methods:	Dispose of in compliance with local, state, and federal regulations.

HAZARDOUS MATERIAL IDENTIFICATION SYSTEM RATINGS

HAZARD INDEX:	
4 Severe Hazard 3 Serious Hazard 2 Moderate Hazard 1 Slight Hazard 0 Minimal Hazard	0 HEALTH 0 FLAMMABILITY 0 REACTIVITY

N/A = Not Applicable NDA = No Data Available N/E = None Established

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Internet Address: http://www.ansul.com

ANSUL INCORPORATED, ONE STANTON STREET, MARINETTE, WI 54143-2542 715-735-7411 Form No. F-90160-6 ©1999 Ansul Incorporated

TROUBLESHOOTING SUGGESTIONS

PROBLEM	POSSIBLE CAUSE	SUGGESTED REMEDY
Unit will not operate (no indicators lights lit)	Disconnected from electric power	Reconnect to electric power Reset circuit breaker for unit
Unit will not operate (buzzer sounds)	Fire suppression system not set	Contact an authorized Ansul® distributor for repairs
CHECK FILTER light lit	HEPA air filter or grease baffle not in position	Properly install HEPA filter and grease baffle
REPLACE FILTERS light lit	HEPA air filter and charcoal filters nearing end of service life	Arrange to replace both HEPA and charcoal filters in a timely manner
SERVICE REQUIRED light lit (fryer not operating)	HEPA air filter and charcoal filters plugged	Replace both HEPA and charcoal filters
	Fire damper in exhaust collar has closed	Contact an authorized Wells service agent for repairs
	One or more vacuum sensing lines or ports plugged	Contact an authorized Wells service agent for repairs
	NOTE: If, after 10 seconds, there is insufficient airflow for proper operation, SERVICE REQUIRED light will illuminate and fryer will be de-energized. Press FRYER POWER SWITCH to *OFF*, then back to *FRYER* to reset system.	

NOTE:
FILTERS are the only user serviceable components in this ventilator hood system. For all problems that cannot be remedied by servicing the filters, contact:

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Fire suppression system - authorized Ansul® distributor

IMPORTANT:
Contact ANSUL® for fire suppression system installation, set-up and service:

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One Station Street
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website *http;//www.ansul.com*

IMPORTANT:
Parts used in the Ansul® fire suppression system are not serviceable by the owner/operator.
Procedures for servicing fire suppression equipment are described in:

ANSUL® R-102 SYSTEM DESIGN, INSTALLATION, RECHARGE AND MAINTENANCE MANUAL (418087, current edition)

NOTE:
ANSUL® Manual 41807 and Wells Bulletin 301646 are intended for use by authorized Ansul® service personnel only.

NOTES

NOTES

DESCRIPTION	PART NO.
LEG KIT, REAR, WVAE, WVPE	22692
HEPA AIR FILTER	22402
CHARCOAL FILTER	22403

IMPORTANT: Use only factory authorized service parts and replacement filters.
For factory authorized service, or to order factory authorized replacement parts, contact your Wells authorized service agency, or call:

Wells Bloomfield, LLC
10 Sunnen Dr., P.O.Box 430129
St. Louis MO 63143 USA

Service Dept.
phone: (314) 781-2777
fax: (314) 781-2714

Service Parts Department can supply you with the name and telephone number of the WELLS AUTHORIZED SERVICE AGENCY nearest you.

CUSTOMER SERVICE DATA

please have this information available if calling for service

RESTAURANT _____ LOCATION _____
INSTALLATION DATE _____ TECHNICIAN _____
SERVICE COMPANY _____
ADDRESS _____ STATE _____ ZIP_____
TELEPHONE NUMBER (_____)_____-_____

EQUIPMENT MODEL NO. _____
EQUIPMENT SERIAL NO. _____
VOLTAGE: (check one) ❑ 208 ❑ 240 ❑ 380-415

Commercial Food Equipment Service Association

Wells Bloomfield proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE

Genuine Parts
Protect - YOU - All - Ways

CUSTOMER SATISFACTION

WELLS BLOOMFIELD, LLC
10 Sunnen Drive P.O.Box 430195
St. Louis, MO 63143 USA
telephone: 314-781-2777
fax: 314-781-2714
www.wellsbloomfield.com

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